

EVENT PACKAGES



VINTNERS' HALL

+

EST · 1847

SEARCYS

LONDON

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LONDON

MODERN

Contemporary in style, but using traditional methods, never fussy or staid

BRITISH

Using the very best of British produce and flavours, but never afraid to punctuate this with worldly influences

SOCIAL

Dishes and concepts which bring people together, sometimes designed to be shared, always meant to be a conduit for conversation. As a nation, we are moving away from traditional three course meals and more towards lighter, more interactive and light-hearted occasions



BREAKFAST

JUICES

Apple

Orange

Cranberry

CONTINENTAL BREAKFAST

Croissant

Pain au Chocolat

Pain aux Raisins

Fruit platter

FULL ENGLISH BREAKFAST

Scrambled eggs or fried eggs

Smoked back bacon

Cumberland sausages

Button mushrooms, garlic & parsley

Hash browns

Thyme roasted vine tomatoes

Black pudding

Baked beans

Selection of toasted bread

The above are served with tea and coffee

All prices are exclusive of VAT. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from and allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.



FINGER FOOD

MEAT

Buttermilk Norfolk chicken burger
coleslaw in brioche bun

Buffalo chicken wings
Blue cheese dipping sauce

Smoked apple wood cheese and Sussex
ham tart
pea puree

Hoi-sin duck
fragrant Evesham farm salad

beef brisket croquette
Braised red cabbage

Sticky pork belly
Cucumber ribbons

Rolled lamb shoulder
harissa, couscous

Cumberland Sausages
Whole Grain Mustard Dip

Rare roast beef bagel
Mustard mayo, gherkins, watercress

FISH

Thai baked Cornish fish cakes
coconut milk and lemon grass sauce

Lime and garlic Celtic sea king prawn
skewers
chilli & soya dressing

Seared salmon
pickled ginger, sesame aioli

Smoked mackerel
apple and beetroot relish, granary toast

Smoked trout mousse
dark rye crisp

Smoked salmon roulade
fresh horseradish

Cod croquette
roasted garlic mayonnaise

Goujons of Market Fish of the Day
Fresh Herb Tartare Sauce

Smoked Haddock Fish Cakes
Tartare Sauce

VEGETARIAN

Tempura tofu
lime, chilli and blossom honey dressing

mushroom and stilton tart
Truffle and shoot dressing

Driftwood goat's cheese, spinach and
artichoke tartlet

Vegetable spring rolls
plum sauce

Falafel, chickpea, broccoli and edamame
bean salad
harissa hummus

Tender baby spinach, red onion,
butternut squash and pomegranate salad

Heritage tomato and beetroot salad
truffle goat's curd

Polenta
goats' cheese mousse, artichoke

Stilton rarebit
sour dough

Fried mozzarella
tomato pesto

DESSERT

Dorset blueberry Eaton Mess

Coconut and lime posset

Chilled Dark chocolate fondant
on a hazelnut biscuit

Espresso panna cotta

Amaretto cheese cake

Triple chocolate brownie

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FORK BUFFET MENU OPTIONS

£35.00 +VAT PER PERSON £35.00 +VAT PER PERSON

OPTION 1

Chicken, leek and mushroom pie
Sea bream , roasted fennel, white wine sauce
Pinto bean, piquilo pepper & artichoke bake

CHOOSE 2 ITEMS FROM BELOW:

Sea salt, garlic and rosemary roast new potatoes
Green leaf and herb salad
Cucumber, mint, red onion and feta
Tomato, courgette, lemon, olive oil

CHOOSE 1 ITEM FROM BELOW:

Espresso panna cotta, poached pears
Cheese board

OPTION 2

Searcys meatballs, saffron tomato sauce
Fish and prawn pie
Portobello mushroom, Beenleigh blue, leeks, pie

CHOOSE 2 ITEMS FROM BELOW:

Parsley buttered mash
Green leaf & herb salad
Roast Butternut Squash, Pomegranate Dressing
Red slaw, pomegranate & sultana

CHOOSE 1 ITEM FROM BELOW:

Lemon tart, Italian meringue
Cheese board

OPTION 3

Pork, orange, baby carrot, celeriac and leek
Natural dye smoked haddock, spinach, vinaigrette
Butternut and saffron risotto, feta, watercress

CHOOSE 2 ITEMS FROM BELOW:

Harissa sweet potato wedges
Green leaf and herb salad
Broad bean, radish, cucumber, feta
Courgette, chicory, pea, lemon dressing

CHOOSE 1 ITEM FROM BELOW:

Amaretto cheesecake
Cheese board

OPTION 4

Lamb, apricot, dates and pomegranate
Roasted salmon, fennel and tomato ragu, dill butter sauce
Roast vegetable ratatouille

CHOOSE 2 ITEMS FROM BELOW:

Pearl couscous
Green leaf and herb salad
Greek salad, heritage tomatoes
French bean, mange tout, cherry tomato

CHOOSE 1 ITEM FROM BELOW:

Chilled dark chocolate fondant hazelnut biscuit
Cheese board

COLD OPTIONS

to substitute a main option

Savoury Tartlets (mascarpone and pea, leek and bacon, chorizo and piquilo pepper)
Spinach and feta rolls
Searcys sausage rolls, mustard
Spinach roulade, roast squash, ricotta, walnuts

HOT SIDE OPTION

to substitute a cold salad

Creamed leeks and spinach
Honey roasted thyme carrots
Lemon baked courgettes
Toasted green beans
Roast Butternut Squash, Pomegranate dressing
Cauliflower, walnuts, lemon
Leeks, broccoli

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SANDWICH LUNCH MENU

£21.25 PER PERSON

SANDWICHES

ONE AND HALF ROUNDS PER PERSON, OF
THE FOLLOWING FINGER SANDWICHES

London smoked salmon, lemon crème fraiche

Houmous and falafel wrap

Roast beef, English mustard

Honey roast Wiltshire ham, west country cheddar

Free range organic egg, garden cress

DESSERT

Cut Fruit Platter

Selection of seasonal fruit

Selection of cheeses

Selection of British Isle cheeses, seasonal chutney
and artisan biscuits

BEVERAGES

Orange Juice

Mineral Water

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SANDWICH AND FINGER LUNCH MENU

£31.25 PER PERSON

SANDWICHES

ONE AND HALF ROUNDS PER PERSON, OF THE FOLLOWING
FINGER SANDWICHES

London smoked salmon, lemon crème fraiche

Houmous and falafel wrap

Roast beef, English mustard

Honey roast Wiltshire ham, west country cheddar

Free range organic egg, garden cress

FINGER FOOD

Buffalo chicken wings

Blue cheese dipping sauce

Lime and garlic Celtic sea king prawn skewers
chilli and soya dressing

Vegetable spring rolls
plum sauce

DESSERT

Cut Fruit Platter

Selection of seasonal fruit

Selection of Cheeses

Selection of British Isle cheeses, summer fruit preserves
and artisan biscuits

BEVERAGES

Orange Juice

Mineral Water

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EXCLUSIVE EVENTS

BY SEARCYS

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